

# Christmas Eve Menu £40.00

### **STARTER**

Pearls of melon mint & raspberry salad, sorbet (vg) Festive soup Spiced parsnip soup, apple textures, lemon balm (v)

Ballantine of salmon Salad, crème fraiche dressing Ham hock Crispy terrine, garden pea velouté ciabatta croutes

### MAIN

Fillet of beef Potato roti, chicken pate, truffle Butter basted turkey festive vegetables Confit duck croquette Braised baby gem, sauteed duck liver, black cherry jus Seared seabass Tabbouleh cous cous, sun blushed tomato, tapenade, buttered greens Halloumi Bastille Couscous, Mediterranean vegetables, figs (v) Plant based chicken roast festive vegetables (vg)

## DESSERT

Christmas pudding traditional brandy sauce Vanilla Oxford Trinity cream raspberry shortbread Sherry trifle, Chantily cream Chocolate torte Layers of chocolate sponge, black cherry syrup, bitter chocolate mousse black cherry compote, whipped vegan cream (vg) Selection of handcrafted cheese Fruit, Christmas spiced chutney, wafers



# Christmas Children Menu £35.00

#### **STARTER**

Fan of melon Tomato soup, parsnip crisps Cheese garlic bread

#### MAIN

Chicken goujons, French fries, jerk sauce Turkey, pork sausage roast dinner Homemade fish fingers, mushy peas, French fries Macaroni cheese (v) Roast chicken dinner (vv)

### DESSERT

Sticky toffee, ice cream Chocolate brownie, ice cream Fruit salad sundae (can be vegan)